



PRODUCER PROFILE

Winery Owner(s):
The Falvo family
Winemaker:
Riccardo Cotarella
Winery Founded:
1999
Region:
Puglia

WINE STORY

Masseria Li Veli features little-known native grape varieties of Puglia in its Askos line. With just 125 acres (50 ha) in all of Italy, Susumaniello certainly fits in that category. Li Veli's varietal Susumaniellos are a rare opportunity to taste this ancient grape variety that is just starting to garner attention.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Cellino San Marco (province of Brindisi)
ELEVATION:	70 meters
SOILS:	Clay with limestone rock
TRAINING SYSTEM:	Alberello (bush-trained vines) in Settonce configuration
FARMING PRACTICES:	Integrated agriculture system
AGE OF VINES:	18 years (planted 2000)
YIELD:	7,000 kg per hectare
GRAPES:	Susumaniello
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques
FILTRATION:	
AGING CONTAINER:	225-liter barriques and 5,000-liter vats, all French oak
AGING TIME:	9 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	40,000 bottles per year
VEGAN:	

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	